

County of Riverside  
DEPARTMENT OF ENVIRONMENTAL HEALTH  
www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME <b>Bubba's Bones &amp; Brews</b>						DATE 5/14/2019		TIME IN 3:00 PM		TIME OUT 5:15 PM	
ADDRESS 68525 Ramon Rd, Cathedral City, CA 92234						FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER						EMAIL emailadelle@yahoo.com				Major Violations 3	
PERMIT # PR0065760	EXPIRATION DATE 10/31/2019	SERVICE Routine inspection	REINSPECTION DATE 5/21/2019	FACILITY PHONE # (760)498-6090	PE 3620	DISTRICT 0027	INSPECTOR NAME Thasin Sultan		Points Deducted 27		

The conditions listed below correspond to violations of the California Health and Safety Code and/or Riverside County Ordinances and must be corrected as indicated by the enforcement officer. The Department of Environmental Health appreciates your cooperation.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge determined by Riverside County Ordinance 640.

**Major / Minor Violations:** Major Violations are those that pose an imminent risk to public health and warrant immediate closure of the food facility or immediate correction. Minor Violations are those violations that do not pose an imminent public health risk, but do warrant correction.  
**GRADE REPRESENTS THE FOLLOWING RANGES:** A = 100-90 Passed inspection / meets minimum health standards. B = 89-80 Did not pass inspection / does not meet minimum health standards. C = 79-0 Failed inspection / conditions exist which may pose a potential or actual threat to public health and safety. The facility is required to display a grade card in a conspicuous place selected by the Enforcement Officer. The grade card shall not be concealed and can only be removed or relocated by the Enforcement Officer per County Ordinance 492 / County Code Section 8.40.020

**C**  
**SCORE 73**

☐ In = In compliance    ☒ COS = Corrected on-site    ☐ N/O = Not observed    ☐ N/A = Not applicable    ☐ OUT = Out of compliance

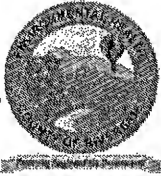
DEMONSTRATION OF KNOWLEDGE		COS	MAJ	OUT
In	N/A 1. Food safety certification			2
At least one employee must hold a valid food				
EMPLOYEE HEALTH AND HYGIENIC PRACTICES				
In	2. Communicable disease, reporting, restrictions and exclusions		4	
In	3. No persistent discharge from eyes, nose, and mouth			2
In	4. Proper eating, fasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS				
In	N/O 5. Hands clean and properly washed; gloves used properly		4	2
In	6. Adequate handwashing facilities supplied and accessible			2
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O N/A 7. Proper hot and cold holding temperatures	+	4	2
In	N/O N/A 8. Time as a public health control; procedures and records		4	2
In	N/O N/A 9. Proper cooling methods	+	4	2
In	N/O N/A 10. Proper cooking time and temperature		4	2
In	N/O N/A 11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION				
In	N/A 12. Returned and re-service of food			2
In	13. Food: unadulterated, no spoilage, no contamination		4	2
In	N/A 14. Food contact surfaces: clean and sanitized		4	2
Chlorine; Dishwasher: 50ppm / No active warewashing was				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In	15. Food obtained from approved sources		4	2
In	N/O N/A 16. Compliance with shell stock tags, condition, display			2
In	N/O N/A 17. Compliance with Gulf Oyster regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
In	N/A 18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY				
In	N/A 19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS				
In	N/A 20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
WATER / HOT WATER				
In	21. Hot and cold water available		4	2
Water Temperature 120°F				
LIQUID WASTE DISPOSAL				
In	22. Sewage and wastewater properly disposed		4	2
VERMIN				
In	23. No rodents, insects, birds, or animals		4	2
In	N/A 24. Vermin proofing, air curtains, self-closing doors			1

SUPERVISION / PERSONAL CLEANLINESS	OUT
25. Person in charge present and performs duties, demonstration of knowledge	2
26. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
27. Approved thawing methods, frozen food storage	1
28. Food separated and protected from contamination	2
29. Washing fruits and vegetables	1
30. Toxic substances properly identified, stored, used	1
FOOD STORAGE / DISPLAY / SERVICE	
31. Adequate food storage; food storage containers identified	1
32. Consumer self-service	1
33. Food properly labeled; honestly presented; menu labeling	1

EQUIPMENT / UTENSILS / LINENS	OUT
34. Utensils and equipment approved, good repair	1
35. Warewashing: installed, maintained, proper use, test materials	1
36. Equipment / utensils: installed, clean, adequate capacity	1
37. Equipment, utensils, and linens: storage and use	1
38. Adequate ventilation and lighting; designated areas, use	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: properly installed, good repair	1
42. Refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplied, cleaned	1
44. Premises; personal item storage and cleaning item storage	1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully enclosed	1
46. Floors, walls, and ceilings: clean	1
47. No unapproved private homes / living or sleeping quarters	1
SIGNS / REQUIREMENTS	
48. Last inspection report available	
49. Food Handler certifications available, current, and complete	1
50. Grade card and signs posted, visible	
COMPLIANCE AND ENFORCEMENT	
51. Plans approved / submitted	
52. Permit available / current	
53. Permit suspended / revoked	
54. Voluntary condemnation	
55. Impound	



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1. FOOD SAFETY CERTIFICATION

POINTS

2

**Inspector Comments:** Observed missing Food Manager Certificate. Provide an approved Food Manager Certificate.

**Violation Description:** Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. Food safety certificate must be maintained at the food facility and made available for inspection. (113947.1 - 113947.5)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

**Inspector Comments:** All handwash stations must be stocked with soap in pump dispensers, paper towels in mounted dispensers, and be free from obstructions. Observed the kitchen handsink soap, paper towel dispensers empty, and sink basin obstructed by multiple utensils. Corrected onsite.

**Violation Description:** Adequate facilities exclusively for handwashing shall be provided in food preparation areas and within toilet rooms. Handwashing soap, and towels or drying device, shall be provided in dispensers. Handwashing facilities shall be clean, unobstructed, and accessible at all times for employee use. (113953, 113953.1, 113953.2, 114067(f), 114143 (e))

7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

**Inspector Comments:** Observed the following food items out of temperature:

- Several boiled ribs in the cold holding drawer below the preparation table across the fryer to have an internal temperature of 52F. Person in charge could not verify when ribs were placed in the cold holding drawer. Person in charge voluntarily discarded all boiled ribs.  
- Container of cooked pasta in the cold holding reach in unit below the preparation table across the fryer to have an internal temperature of 62F. Person in charge could not verify when the pasta was placed in the cold holding drawer. Person in charge voluntarily discarded the cooked pasta. This unit has been impounded. Do not store potentially hazardous food items in this unit. Do not remove impound sign. A re-inspection for the impounded unit will be on May 21, 2019. If an earlier re-inspection is requested contact out department at 760-320-1048.

- Diced tomato (48F) and cooked corn kernels (57F) in the cold table top across from the flat grill to be out of temperature. Person in charge could not verify when the tomato and corn kernels were placed into the cold table top. Person in charge voluntarily discarded both the diced tomato and cooked corn kernels.

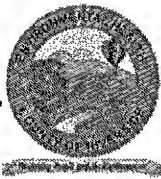
-Blue cheese sauce in the reach in cooler at the bottom of the cold table top across from the flat grill to have an internal temperature of 67F. Person in charge could not verify when the blue cheese sauce was placed in the reach in cooler. Person in charge voluntarily discarded the blue cheese sauce. This unit has been impounded. Do not store potentially hazardous food items in this unit. Do not remove impound sign. A re-inspection for the impounded unit will be on May 21, 2019. If an earlier re-inspection is requested contact out department at 760-320-1048.

-Raw hamburger patties in the cold holding unit below the flat grill to have an internal temperature of 58F. Person in charge could not verify when the raw hamburger patties were placed into the unit. Person in charge voluntarily discarded the raw patties. This unit has been impounded. Do not store potentially hazardous food items in this unit. Do not remove impound sign. A re-inspection for the impounded unit will be on May 21, 2019. If an earlier re-inspection is requested contact out department at 760-320-1048.

Ensure that all potentially hazardous foods shall be held at or below 41°F.

Refer to # 54 and #55.

**Violation Description:** Potentially hazardous food shall be held at or below 41°F / 45°F or at or above 135°F. Potentially hazardous food removed from proper holding temperature during preparation must be returned to proper temperature within 2 hours. Potentially hazardous food shall be received at proper temperature without evidence of temperature abuse. (113996, 113998, 114037)



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9. PROPER COOLING METHODS



POINTS

4

Inspector Comments: Observed the following:

-5 gallon bucket filled with cooked beans in the walk-in refrigerator with an internal temperature of 47°F. Person in charge could not verify the time the beans were placed into the refrigerator. Person in charge voluntarily discarded the beans.

-5 gallon bucket filled with cooked potato salad in the walk-in refrigerator with an internal temperature of 96.2°F. Person in charge could not verify the time the potato salad was placed into the refrigerator. Person in charge voluntarily discarded the potato salad.

Ensure that all potentially hazardous food shall be RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41°F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or using containers that facilitate heat transfer. Inspector educated person in charge why it is important to properly cool using the approved cooling methods.

Refer to #54.

**Violation Description:** All potentially hazardous food shall be rapidly cooled from 135°F to 70°F within 2 hours, and then from 70°F to 41°F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. (114002, 114002.1)

19. WRITTEN DISCLOSURE AND REMINDER STATEMENTS PROVIDED

POINTS

0

Inspector Comments: Observed burgers cooked to customer preference. Post an approved disclosure and reminder for customers. Person in charge stated they are in the process of reprinting their menus.

When a facility serves raw or undercooked animal products, a DISCLOSURE and a REMINDER shall be provided in such a way that all customers are likely to view them.

1. A "DISCLOSURE" is a written statement indicating which food(s) is/are served raw or undercooked.
2. A "REMINDER" is a statement which indicates that consuming raw or undercooked animal products may increase your risk of foodborne illness, especially if you have certain medical conditions or a statement that such food safety information is available upon request.

**Violation Description:** When a facility serves raw or undercooked animal products, a written disclosure statement and a written reminder shall be provided to inform consumers of the significantly increased risk of consuming these foods. (114012, 114093)

21. HOT AND COLD WATER AVAILABLE



POINTS

4

Inspector Comments: Observed the following:

-Handwash sink, 3 compartment warewash sink, and food preparation sink does not have hot water and cold water using the faucet handles on the sink. Person in charge turned on a water valve below each sink everytime and let the handwash sink, 3 compartment warewash sink, and the food preparation sink run on in order to provide hot and cold water. A minimum of 120°F was available at each sink. It was observed that all 3 sinks must be running simultaneously to function.

Repair the handwash sink, 3 compartment warewash sink, and food preparation sink so that they adequately provide hot and cold water in an approved manner at all times.

**Violation Description:** An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. Hot water of at least 120°F must be provided for facilities with unpackaged food or packaged potentially hazardous food. Handwashing facilities shall be equipped to provide warm water for at least 15 seconds. (113953(c), 114189, 114192 (a,d), 114192.1, 114195)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS

2

Inspector Comments: Eliminate the flies from the facility. Observed several flies in the kitchen and bar area.

**Violation Description:** Each food facility shall be kept free of vermin. Only approved animals, such as service animals or decorative fish in aquariums, are permitted inside a food facility. (114259.1, 114259.4, 114259.5)



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28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

**Inspector Comments:** Protect food from potential contamination. Observed the following:

- boxes of dry food stacked within a container of dry batter. The dry batter was covered with a collapsed plastic wrap. Containers of food must have a hard fitted lid prior to being stacked upon.
- bar ice been uncovered. Maintain the ice bin covered when not in use. Corrected onsite.
- cut lime stored in a container with a whole lime, a timer, and squeeze bottles. Store prepped produce in a clean food grade container, separate from whole produce and utensils.

**Violation Description:** All food shall be separated and protected from contamination. (113984, 113986, 114060, 114067(a, d, e), 114069(a, d), 114073, 114077, 114089.1(c), 114143(c))

33. FOOD PROPERLY LABELED AND HONESTLY PRESENTED, MENU LABELING

POINTS

1

**Inspector Comments:** All food must be properly labeled. Observed multiple unlabeled food containers in the dry storage.

All food must be stored in approved food grade containers. Observed the following: tied bags of dry ingredients such as cereal/oats. Transfer contents of opened food bags into an approved food grade container.

**Violation Description:** Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. All food menu items shall be properly identified and honestly presented. Food establishments with 20 or more locations, conducting similar business, must provide approved menu nutritional labeling information. Infant formula cannot be sold or offered for sale after the "use by" date printed on the package. (114087, 114089, 114089.1(a, b), 114090, 114093.1, 114094, 114094.5)

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

**Inspector Comments:** All equipment must be approved and in good repair (not altered). Observed the following:

- domestic microwave. Remove the domestic microwave from facility and obtain an NFS/ANSI approved unit for commercial use.
- crates used to store container lids, and a cardboard box used to store various utensils. Containers must be smooth and easily cleanable.
- squeeze bottle lids that have been cut into. Once a food grade utensil is altered, it is no longer food safe.
- deteriorated caulking at both the 3-compartment sink and the kitchen handsink. Replace the caulking.
- deteriorated piping insulation that is covered with foil.

**Violation Description:** All utensils and equipment shall be approved and in good repair. (114130, 114130.1-114130.6, 114132, 114133, 114137, 114175, 114177, 114257)

36. EQUIPMENT / UTENSILS PROPERLY INSTALLED, CLEAN, ADEQUATE CAPACITY

POINTS

1

**Inspector Comments:** All equipment must be installed properly. Observed the following:

- dish machine drainline submerged into the floorsink. Provide at least a one inch air gap from the end of the drainline to the rim of the floorsink.
- freestanding CO2 tanks. Secure all pressurized cylinders to a rigid structure.

Maintain all equipment and utensils clean and sanitized. Observed the following with accumulation:

- debris: exterior of the hot water heater, all shelving and racks, unused french fry cutter.
- grease: interior and beneath the fryer unit.
- mold: sprayer sink caulking. Replace the caulking.

**Violation Description:** All utensils and equipment shall be clean and installed in an approved manner. Equipment type and quantity shall be adequate for the operation. (114115, 114130.3, 114139, 114153, 114163, 114165, 114167, 114169, 114175, 114180, 114182, 114257)

37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS

1

**Inspector Comments:** Store utensils protected from potential contamination. Observed the following:

- ice machine scoop stored directly on top of the ice machine. Store scoop in a clean, sanitized, non absorbent container.
- bar ice scoop stored on top of the bar mat. Store scoop in a clean, sanitized, non absorbent container.
- boxes of paper goods stored directly on the floor in the dry storage room. Raise these items at least 6 inches off the floor in an approved shelving.

**Violation Description:** Utensils and equipment shall be handled and stored in an approved manner, protected from contamination. All clean and soiled linen shall be properly stored. (114067(h), 114074, 114081, 114083, 114119, 114121, 114143(a-b), 114161, 114172, 114178, 114179, 114185, 114185.2, 114185.3, 114185.4, 114185.5)



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**40. WIPING CLOTHS: PROPERLY USED AND STORED**

POINTS  
**1**

**Inspector Comments:** Maintain wiping cloths in sanitizer solution or discard to laundry. Observed a wet wiping cloth stored directly on the prep table surface, as well as directly on the bar counter.

**Violation Description:** Wiping cloths used to clean food spills shall be used only once, unless stored in an approved concentration of sanitizer solution and laundered daily. (114135, 114185.1, 114185.3(d-e))

**43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED**

POINTS  
**1**

**Inspector Comments:** Maintain restroom toilet paper in an approved dispenser. Observed toilet paper in both the public and employee restroom that is not stored within a dispenser.

**Violation Description:** Toilet facilities shall be maintained clean, sanitary, and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Toilet facilities shall be provided for patrons in establishments with more than 20,000 sq. ft. and in establishments offering on-site consumption. (114250, 114250.1, 114276)

**46. FLOORS, WALLS, AND CEILINGS: CLEAN**

POINTS  
**1**

**Inspector Comments:** Maintain floors, walls, and ceilings clean. Observed the following with accumulation:

- dust: ceilings.
- splatter: walls behind dishwasher.
- debris/grease: floors throughout facility including beneath the refrigeration racks, beneath the dishwasher, and the floorsinks.

Replace the missing cove base tile between the mopsink and the sprayer sink area.

**Violation Description:** Floors, walls, and ceilings shall be maintained clean. (114257, 114268.1)

**54. VOLUNTARY CONDEMNATION**

POINTS  
**0**

**Inspector Comments:** See Violation 7 and 9.

**Violation Description:** I, as the person in charge, hereby voluntarily agree to the condemnation and destruction of the food(s) listed in this report, said food(s) being alleged unfit for human consumption and in violation of California Health and Safety Code, Section 113980. I hereby release the County of Riverside, Department of Environmental Health and authorized agents from any and all responsibility.

**55. IMPOUND**

POINTS  
**0**

**Inspector Comments:** See Violation 7.

**Violation Description:** Use impounded equipment or food may result in legal action. Removal of the impound tag is an interference with the performance of an Enforcement Officer's duties and an unlawful act per California Health and Safety Code, Section 114393.



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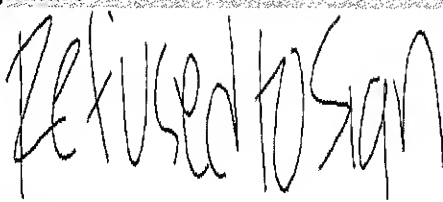

**Overall Inspection Comments**

At this time this facility has failed to meet the minimum requirements of the California Health and Safety Code (73=C). Correct violations listed on the report immediately. Call 760-320-1048 for re-inspection prior to 5/21/19. A re-inspection will not be conducted until the following are met: Documented Food Manager's Certificate course enrollment and the water valves of 3 compartment warewash sink, handwash sink in the back, and the food preparation sink are functioning in an approved manner

"A" card removed. "C" card posted. "C" card must remain posted until removed by an employee of this department. Failure to comply or future downgrades may result in office hearings, citations, re-inspection fees, suspension hearings and/or other disciplinary action(s).

A joint routine inspection was done with E. Fang. Contact E. Fang and T. Sultan with any questions (760) 320-1048.

**Did you know** that effective January 1, 2018, the California Health and Safety Code was amended to make it easier for food facilities to donate food? Please consider donating your excess food product to a local food bank, pantry, or soup kitchen. As a good faith food donor, you are protected from civil and criminal liability if the food product later causes harm to its recipient, unless the injury is a direct result of gross negligence or intentional misconduct in the preparation or handling of the donated food. See Section 171425 of the Civil Code and Sections 114432 to 114434 inclusive of the Health and Safety Code. For more information visit our website at [www.rivcoeh.org](http://www.rivcoeh.org).

<b>Signature</b>	
	
Refused to Sign Person in Charge 05/14/2019	Thasin Sultan Environmental Health Specialist 05/14/2019



## REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

Per California Health and Safety Code Section 114409 (a):

"If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

A food facility may be closed for any of the following reasons:

- Overflowing sewage (inside or outside the facility)
- No potable water
- No hot water
- No electricity
- Rodent or insect infestation
- Any other conditions at the facility that may create an imminent public health risk

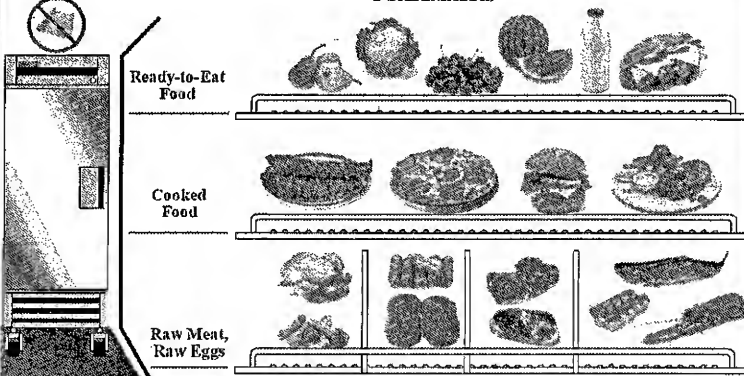
In addition to the reasons above, Per California Health and Safety Code Section 114411:

"The enforcement agency may, after providing opportunity for a hearing, modify, suspend, or revoke a permit for serious or repeated violations of any requirement of this part or for interference in the performance of the duty of the enforcement officer."

No foil or cardboard on shelves



## PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS

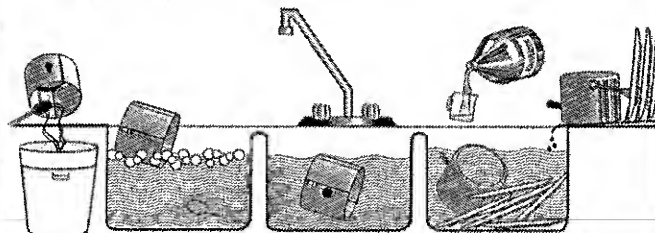


Store cooked and ready-to-eat food above raw food to avoid cross-contamination.

Keep all food covered to prevent contamination.

## MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A THREE COMPARTMENT SINK

1. **SCRAPE**, clean, or soak items as necessary before washing.
2. **WASH** items in detergent and hot water of at least 100°F in the first sink.
3. **RINSE** items in clear water in the second sink.
4. **SANITIZE** by submerging each item in a sanitizing solution in the third sink. Use one of the following sanitizing methods:
  - 100ppm of a chlorine based sanitizer for a minimum of 30 seconds in the solution
  - 200ppm of a quaternary ammonium based sanitizer for a minimum of 60 seconds in the solution
  - 25ppm of an iodine based sanitizer for a minimum of 60 seconds in the solution
  - Water at a temperature of 171°F for a minimum of 30 seconds in solution
5. **AIR DRY** all items on the drain board.



1 SCRAPE 2 WASH 3 RINSE 4 SANITIZE 5 AIR DRY

## PROPER COOLING OF FOOD IN YOUR FACILITY

Potentially hazardous foods should always be rapidly cooled.

### TIME IS THE KEY FACTOR IN PROPER COOLING

- Foods must cool from 135°F to 70°F in 2 hours or less
- Foods must cool from 70°F to 41°F in 4 hours or less

Use one of the following methods to cool food properly:

- Break large foods down into smaller portions and place in shallow pans no more than 4 inches deep. Metal pans cool better than glass or plastic pans.
- Add ice as an ingredient to replace water used in the recipe.
- Place foods within an ice bath and frequently stir the foods to speed the cooling process.
- Loosely cover foods so that heat and steam can escape during cooling.
- Arrange containers within a refrigeration unit so that air can flow properly around containers.
- Use special equipment like chill paddles or blast chillers to rapidly bring down food temperature.

Use an accurate thermometer to verify the food is being cooled within proper timeframes.

## PROPER FOOD THAWING METHODS



1. Under refrigeration
2. In a microwave oven on "defrost"
3. Submerged under cold running water in an approved preparation sink for no longer than 2 hours
4. As part of the cooking process

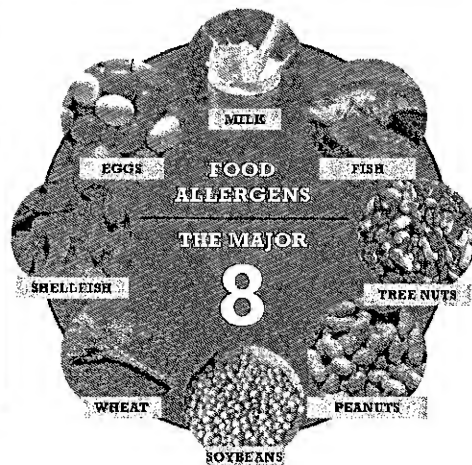


## INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

<b>135°F</b>	<b>145°F</b>	<b>145°F</b>	<b>145°F</b>	<b>155°F</b>	<b>155°F</b>	<b>165°F</b>	<b>165°F</b>
for 15 seconds	for 15 seconds	for 15 seconds	for 15 seconds	for 15 seconds	for 15 seconds	for 15 seconds	for 15 seconds

Food temperature cannot be felt - use your probe thermometer!



## FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

**BLTYHE**  
260 N Broadway  
Blythe, CA 92225  
Phone 760-921-5090  
Fax 760-921-5085

**CORONA**  
2275 S Main St #201  
Corona, CA 92882  
Phone 951-273-9140  
Fax 951-520-8319

**HEMET**  
800 S Sanderson Ave #200  
Hemet, CA 92345  
Phone 951-766-2624  
Fax 951-766-7874

**INDIO**  
47-950 Arabia St #A  
Indio, CA 92201  
Phone 760-863-8287  
Fax 760-863-8303

**MURRIETA**  
30135 Technology Dr #250  
Murrieta, CA 92563  
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